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A SIMPLE METHOD FOR THE HOME PRESERVATION OF PECANS.

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It has long been a commercial practice to keep pecan meats either under vacuum or in cold storage to prevent the development of staleness and rancidity. These methods are of course out of the question for the housekeeper interested only in the preservation of relatively small quantities of nut meats for home use.

A method has been demonstrated by the Department which will be of interest, especially to those in the Southern States who wish to keep a fresh supply of nuts for home use throughout the summer.

Freshly cracked nut meats were put into glass fruit jars; then the rubber rings and tops were put in place with the spring clips in place but not tightened down. The jars were then put into an ordinary wash boiler provided with a wooden rack to keep them from contact with the bottom. The boiler contained about 2 inches of water, which was brought to a boil. After the water had boiled for 15 to 20 minutes, while the lid was kept on tight, the jars were rapidly removed one at a time and the tops tightened by pushing down the spring clamps as quickly as possible.

These jars of nuts were kept in the dark at ordinary room temperature throughout the summer and tasted. They were found to be of good eating quality and free from rancidity; those that were kept in similar jars but not heated were practically inedible because of rancidity.

Similar lots of meats that were heated for shorter or longer periods did not prove to be as good as when heated as described.

Most housewives will recognize this method of preparation as very similar to that often used for the home canning of fruits and vegetables.

This method will be found to be simple and inexpensive. Use only meats of good quality, and preserve or can them during January or February before deterioration has already started. Do not cover the jars with water as when vegetables are preserved; 2 or 3 inches is sufficient. Do not remove any jar lids until ready to use the meats.

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